

Creamy Stawberry Cheesecake

1 cup graham cracker crumbs
3 tablespoons sugar
3 tablespoons melted butter

1 1/2 envelopes unflavored gelatin
1/4 cup cold water

1- 8 oz package cream cheese (softened)
3/4 cup sugar

12 oz pkg frozen strawberrys thawed and
drained
(Reserve strawberry juice)
1 % milk

1 cup heavy whipping cream... whipped

Combine crumbs,sugar and butter.. line a 9

inch spring
form pan (works best when pan is lined
with wax paper ..cut to fit..
press into the bottom of the pan...Bake @
325 for 10 minutesCool

Soften gelatin in water..stir over low heat
until dissolved..Combine cream cheese
and sugar, mixing at medium speed on
electric mixer until smooth...Drain
strawberrys, reserving liquid...Add enough
milk to liquid to measure 1 cup..

Gradually add combined milk mixture and
gelatin and creme cheese, mixing until
well blended...Chill until slightly thickened.
Fold in whipped cream and
strawberrys, pour over crust.....Chill until
firm.

(Best flavor when set overnight....)
.....Serves 10-12